

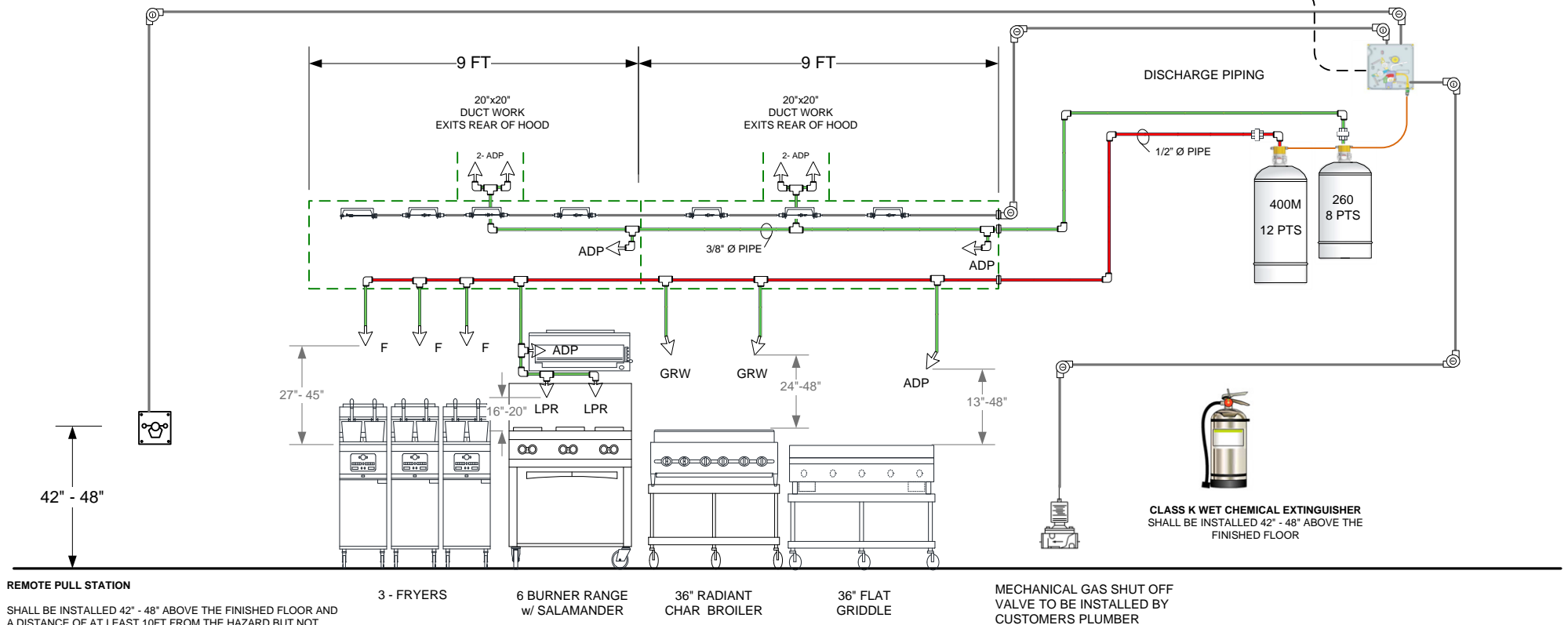
CONNECTION F.A.C.P. ACTIVATES UPON
SYSTEM DISCHARGE (SUPPLIED & INSTALLED
BY OTHERS - IF REQUIRED BY AHJ)

CONNECTION TO MAKE UP AIR FAN,
SHUT DOWN UPON ACTIVATION
(CONNECTION BY OTHERS)

PIPE SIZES

3/8" Ø PIPE
1/2" Ø PIPE
3/4" Ø PIPE

HOODS - BY OTHERS



Tank #1 - 400 M - 12 Points MAX				
Appliance	Noz Qty	Noz Type	Flow Pts	Total Pts
16" FRYER	3	F	2	6
RANGE	2	LPR	1	2
SALAMANDER	1	ADP	1	1
RADIANT CHAR BROILER	2	GRW	1	2
FLAT GRIDDLE	1	ADP	1	1
				12
Tank # 2 - 260 - 8 Points MAX				
PLENUM	2	ADP	1	2
LARGE DUCT	4	ADP	1	4
				6

EXAMPLE DRAWINGS PROVIDED BY: <http://www.firesystemdrawings.com>

PRE-ENGINEERED SYSTEM SHOP DRAWING ONLY - NOT TO SCALE



FIRE EQUIPMENT CONTRACTOR
345 6TH STREET, SUITE 600 BREMERTON, WA 98337
360-473-5290

SOME RESTAURANT
123 MAIN STREET
BREMERTON, WA 98337

SIZE	FSCM NO	DWG	REV
		KITCHEN FIRE SYSTEM	
SCALE	N/A	SHEET	1 OF 6

GENERAL NOTES:

- 1. System shall be Pre-Engineered
- 2. System shall be manufactured by KIDDE FIRE SYSTEMS
- 4. Kidde Fire systems have the following Listings and Approvals:

Underwriters Laboratories Inc, UL 300 - UL EX 3559
- 5. System Temperature Limitations – 32F min / 120F Max
- 6. Installation requirements, nozzle limitations and design criteria shall comply with the Technical Manual and all addendums as published by KIDDE FIRE SYSTEMS
- 7. Pipe and fittings shall be Schedule 40 Black, Chrome Plated or Stainless. Galvanized Pipe Shall Not Be Used.
- 8. All required electrical work shall be performed by others and is not included on this shop drawing.
- 9. All required plumbing work be performed by others and is not included on this shop drawing

PIPING REQUIREMENTS

Kidde systems do not require balanced piping to achieve proper distribution of wet chemical to all nozzles. Balanced piping is not necessary because a liquid has no difficulty in turning corners or changing directions. Kidde nozzles come equipped with permanent predetermined orifices. This means that the liquid will be delivered in the exact quantities necessary to the duct, plenum and appliance hazards as required.

All pipe shall be schedule 40 (standard weight) black steel. Pipe may be chrome plated. Galvanized pipe shall not be used. All pipe and fittings must be made tight without pipe dope or thread sealant.

Pipe fittings shall be standard weight steel, cast iron, malleable iron or ductile iron. Galvanized fittings shall not be used. Branch line connection and individual nozzle connections may be made by using either the outlet or the run of a tee.

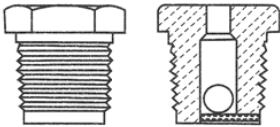
General Rules

- A maximum of 100 equivalent ft. (30.5 m) but not more than 40 linear ft. (12.2 m) of 1/4-in. pipe may be used from each branch line.
- The highest point of the system shall not exceed 12 ft. (3.7 m) above the cylinder outlet.
- The vertical rise of a branch line above the supply line shall not exceed a maximum of 4 ft. (1.2 m).
- Maximum discharge pipe volume limitations shall not be exceeded.
- Maximum equivalent length limitations shall not be exceeded.
- Maximum flow points for a given pipe shall not be exceeded.
- There are to be no low points or "traps" present in discharge piping.

Flow Number Range

Flow Number Range	Minimum Pipe Size	Size	Piping Discharge Line Volume
1 — 2	1/4-inch	1/4 in.	1.25 in. ³ per linear foot — (67.2 cm ³ per linear meter)
1 — 8	3/8-inch	3/8 in.	2.29 in. ³ per linear foot — (123.1 cm ³ per linear meter)
1 — 12	1/2-inch	1/2 in.	3.65 in. ³ per linear foot— (196.2 cm ³ per linear meter)
13 — 24	3/4-inch	3/4 in.	6.40 in. ³ per linear foot — (344.1 cm ³ per linear meter)
25 — 48	1-inch	1 in.	10.37 in. ³ per linear foot — (557.5 cm ³ per linear meter)

Nozzle Type	Part Number	Flow Number	Grooves	
ADP Nozzle	B120011	1	1	
F Nozzle	B120012	2	2	
GRW Nozzle	B120013	1	3	
R Nozzle	B120014	1	4	
DM Nozzle	B120015	3	0	
LPF Nozzle	B120022	2	1 & 4	
LPR Nozzle	B120024	1	Disc & Core	



1/2-INCH VENT PLUG, P/N 60-9196984-000

The 1/2-inch vent plug has a 1/2-inch (13 mm) NPT and can be installed in the outlet or the run of the tee in the discharge pipe. In all systems requiring multiple cylinder systems, only one vent plug is required. The vent plug must always point up or horizontally, never down, to assure that it will remain open during discharge.

Note: It is necessary to use a bushing with the vent plug when installing the vent plug in a tee larger than 1/2-inch (13 mm).



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		KITCHEN FIRE SYSTEM	
SCALE	N/A	SHEET	2 OF 6

3-6.1.1.2 Ducts 50 to 100 inches in Perimeter

Two ADP nozzles, P/N B120011, pointing in the same direction are required for protection of ducts with perimeters greater than 50 inches and less than or equal to 100 inches. Ducts can be of unlimited length (refer to Figure 3-30).

For other option of ducts up to 75 perimeter inches (See Figure 3-32).

Note: All Range Guard systems are listed by UL and ULC for use with the exhaust fan either on or off when the system is discharged.

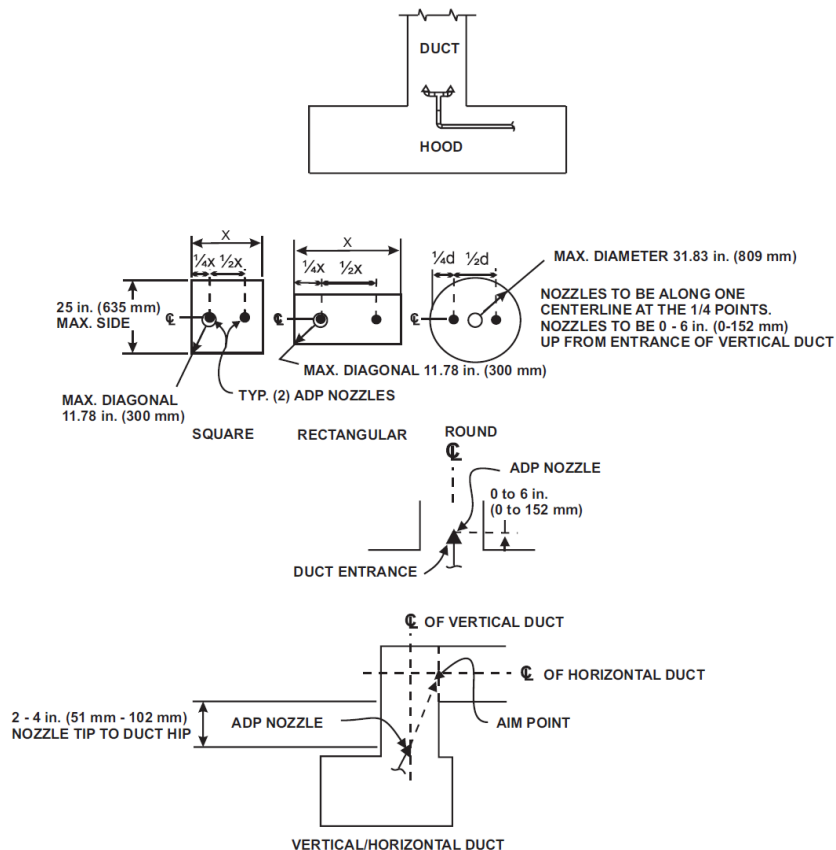


Figure 3-30. Duct Protection Using Two ADP Nozzles, P/N B120011

3-6.1 Plenums

Table 3-29. Plenum Protection

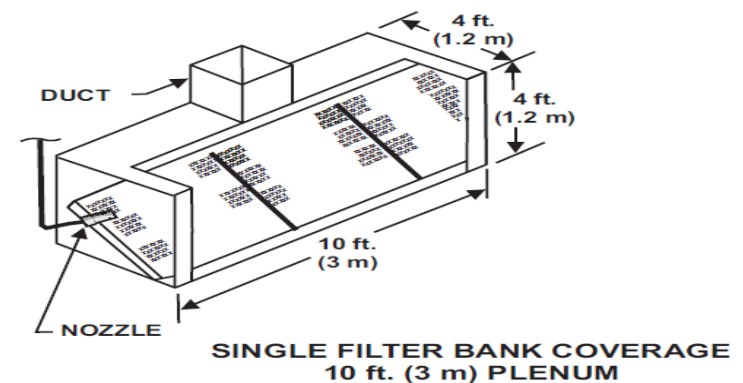
Items	Parameters	ADP Nozzle
No Filter ¹	10 ft. x 4 ft. (3 m x 1.2 m) Max.	1 - located at one end of the plenum
“V” Filter	10 ft. x 4 ft. (3 m x 1.2 m)	1 - located at one end of the plenum
	20 ft. x 4 ft. (6 m x 1.2 m)	2 - located at end of plenum pointing inwards
Single Bank Filter	10 ft. x 4 ft. (3 m x 1.2 m)	1 - located at one end of the plenum
	20 ft. x 4 ft. (6 m x 1.2 m)	2 - located at end of plenum pointing inwards

¹ When no filters are present, the nozzle protecting the plenum is used to discharge the wet chemical on the underside of the hood. In this case, the hood may not exceed a length of 10 ft. (3 m) or a width of 4 ft (1.2 m).

Longer plenums may be similarly protected with a single ADP nozzle being used for each 10 ft. (3.0 m) of plenum length and each 4 ft. (1.2 m) of plenum width.

ADP nozzles may be used in combinations (see Figure 3-28). Multiples may be installed facing in the same direction, and/or at the ends of the plenum pointing in. Each nozzle shall provide a maximum of 10 ft. (3 m) of coverage.

ADP nozzles must be centrally located in the plenum with their discharge directed along the length of the plenum and located in relation to the filters as shown in Figure 3-28. Refer to Figure 3-28 for filter height.



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	KITCHEN FIRE SYSTEM			
	SCALE	N/A	SHEET	3 OF 6

3-4.1 Single Vat Deep Fat Fryer With Drip Boards

Table 3-2. F Nozzle Coverage Area

Items	Parameters
Maximum Hazard Area	18 in. x 18 in. (457 mm x 457 mm)
Maximum Appliance Area (with drip board)	18 in. x 23 in. (457 mm x 584 mm)
Nozzle Aim	Midpoint of hazard area
Nozzle Location (from top of appliance at an angle of 45° or more from the horizontal)	27 in. (686 mm) Min. 45 in. (1143 mm) Max.

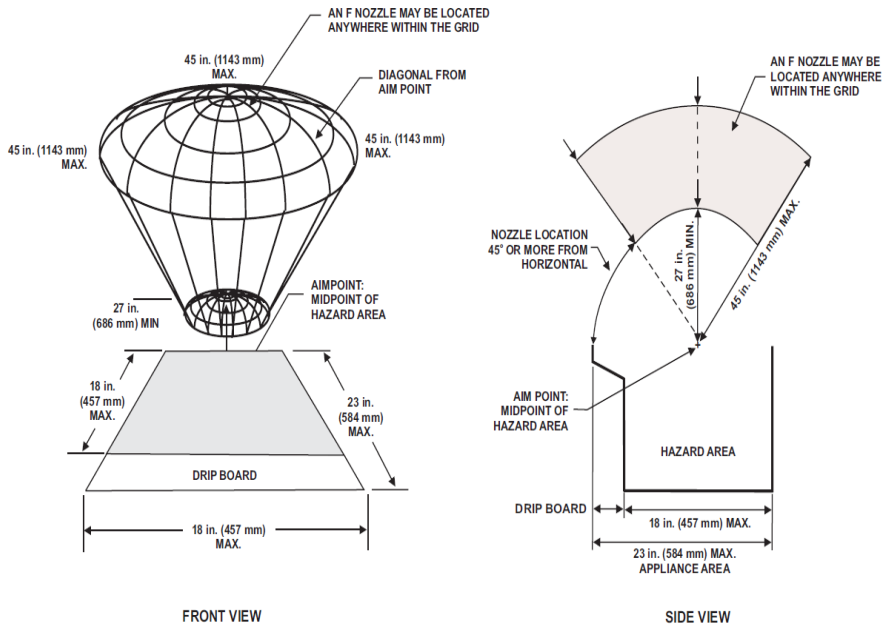


Figure 3-2. Single Vat Deep Fat Fryer

3-4.12 Four Burner Ranges (LPR), P/N 87-120024-001

The low proximity range top coverage provides protection for a range top that has a back shelf or a broiler integral to the regular range.

Table 3-16. LPR Nozzle Coverage Area — Four Burner Range

Items	Parameters
Maximum Hazard Area	24 in. x 24 in. (610 mm x 610 mm)
Nozzle Aim	Midpoint of hazard area
Nozzle Location — Dimension A in Figure 3-13	Refer to Table 3-17

Table 3-17. LPR Nozzle Parameters

Burner Spacing Centerline to Centerline (Dimension B in Figure 3-13)	Nozzle Height (Dimension A) (centrally over the range and under shelf/broiler)
Note: Shape of burner not important.	
14 in. (356 mm)	16 in. (406 mm) Min. 20 in. (508 mm) Max.
Between 12 in. and 14 in. (305 mm and 432 mm)	16 in. Min. (406 mm) 17 in. Max. (432 mm)
Between 10 in. and 12 in. (254 mm and 305 mm)	16 in. (406 mm)

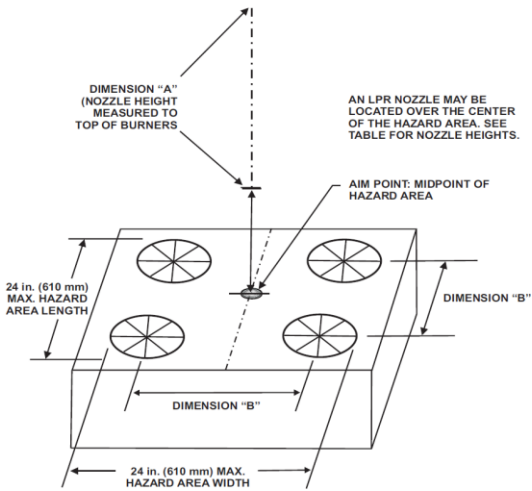
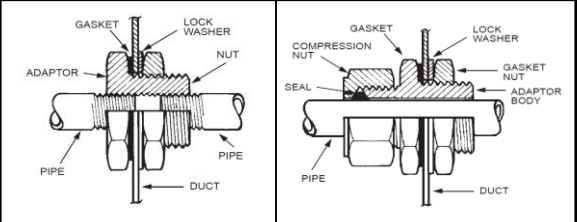


Figure 3-13. LPR Nozzle Coverage for a 4-Burner Range (LPR)

ALL PENETRATIONS TO THE HOOD SHALL BE SEALED WITH AN APPROVED QUICK SEAL DEVICE



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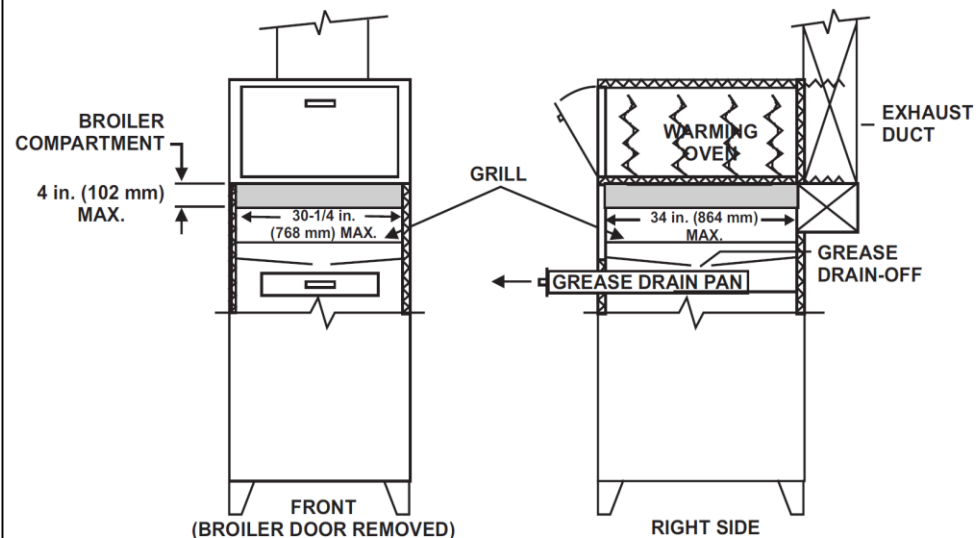
SOME RESTAURANT
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SIZE	FSCM NO	DWG	REV
		KITCHEN FIRE SYSTEM	
SCALE	N/A	SHEET	4 OF 6

3-4.13 Upright Broilers

Table 3-19. ADP Nozzle Coverage Area

Items	Parameters
Broiler Compartment With Maximum Internal Horizontal Dimensions	30-1/4 in. x 34 in. (768 mm x 864 mm)
Nozzle Aim	Through grill toward the center of the grease drain-off opening
Nozzle Location	Within the top 4 in. (102 mm) of space in the broiler compartment. Commonly mounted near the front opening and directed inside the broiler



NOTE: DIMENSIONS SHOWN ARE INSIDE BROILER COMPARTMENT

ADP NOZZLES SHOULD BE MOUNTED ON THE PERIMETER OF THE BROILER TOP (SHADED AREA). IT SHOULD BE DIRECTED THROUGH THE GRILL TOWARD THE CENTER OF THE GREASE DRAIN-OFF OPENING. NOZZLE DISCHARGE SHALL NOT BE OBSTRUCTED BY ANY STRUCTURAL PART OF THE BROILER.

Figure 3-15. ADP Nozzle Placement for Upright Broilers

3-4.15 Gas Radiant/Electric Charbroiler

Table 3-21. GRW Nozzle Coverage Area

Items	Parameters
Maximum Cooking Surface	21 in. x 24 in. (533 mm to 610 mm)
Nozzle Aim	Midpoint of the hazard area above cooking surface
Nozzle Location (located at an angle of 45° or more from the horizontal)	24 in. (610 mm) Min. 48 in. (1219 mm) Max.

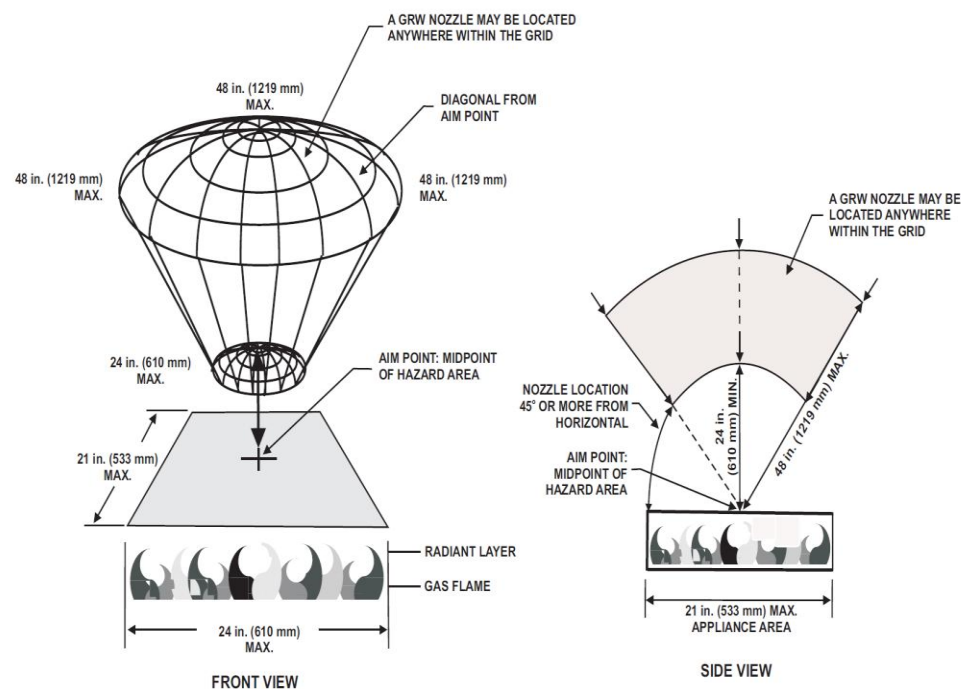


Figure 3-17. Gas Radiant/Electric Charbroiler



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3-4.20 Griddle — Flat Cooking Surface (With or without Raised Ribs)

Table 3-26. ADP Nozzle Coverage Area

Items	Parameters
Maximum Hazard Area	30 in. x 42 in. (762 mm x 1067 mm)
Nozzle Aim	At a point 3 in. (76 mm) from the midpoint of hazard area
Nozzle Location — any point on the perimeter of appliance	13 in. (330 mm) Min. 48 in. (1219 mm) Max. Note: Positioning the nozzle directly over the appliance is not permitted.

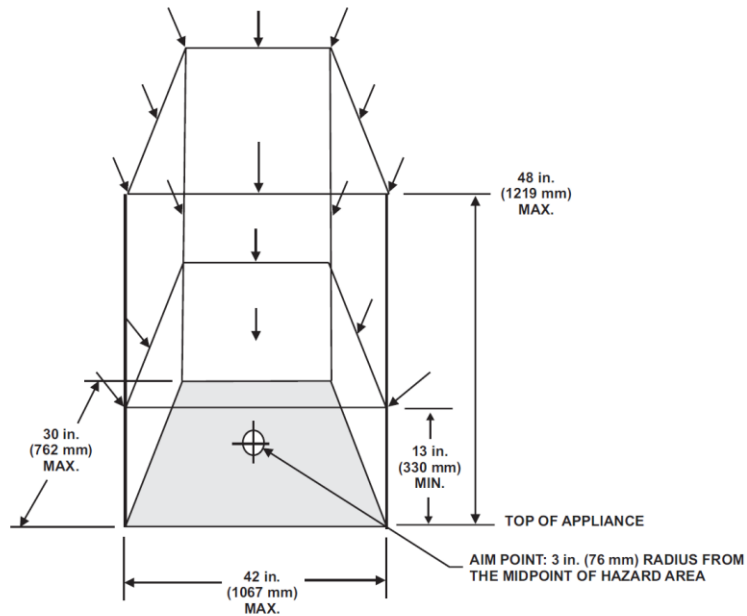


Figure 3-22. Griddle - Flat Cooking Surface



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SIZE	FSCM NO	DWG	REV
		KITCHEN FIRE SYSTEM	
SCALE	N/A	SHEET	6 OF 6